



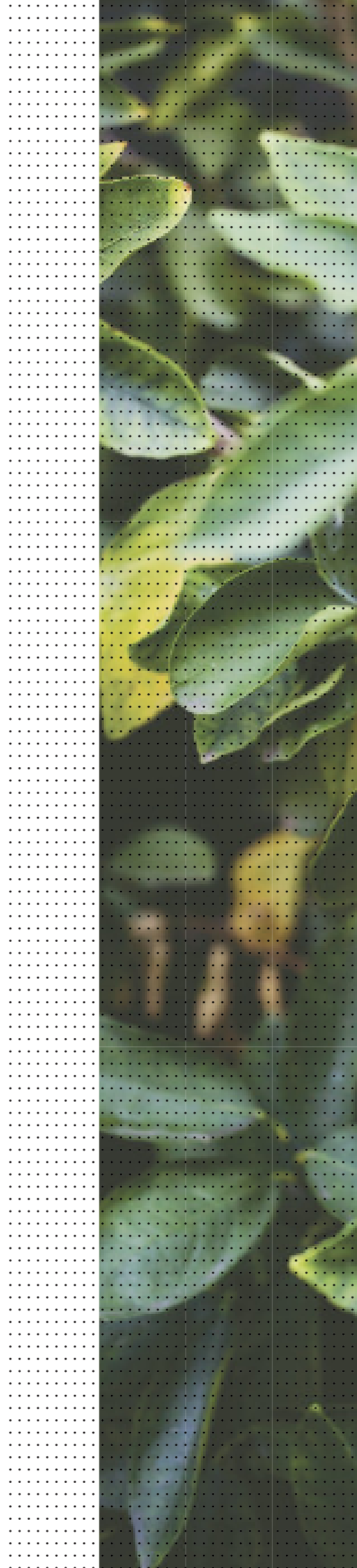
# FUNCTIONS

*For enquiries please contact our  
Functions Coordinators Adrian or  
Corey*

**(08) 9386 3639**  
**INFO@LITTLEWAY.COM.AU**

**161 BROADWAY, NEDLANDS WA**  
**WWW.LITTLEWAY.COM.AU**

**☒☒ @LITTLEWAYNEDLANDS**



*Little Way is located on Broadway Nedlands, river end, and is housed in a heritage building that offers plenty of charm, lush outdoor gardens and streetside dining. Our menu is fresh and approachable, influenced by modern Mediterranean flavours. We have lots of relaxed dining spaces, along with a boutique wine list and craft beers on tap.*



*Little Way can host sit down functions, as well as cocktail style functions, and offers a number of spaces to accommodate your special occasion. Guests are welcome to dine or simply enjoy drinks (available without food). Regardless of the space you choose, there is no venue hire fee.*



### **COURTYARD**

*Up to 55 guests seated, or 100 guests cocktail / stand-up*

The courtyard offers a lush garden setting. Dine under the stars or take shelter beneath our retractable roof.



### **CITRUS GARDEN**

*Up to 32 guests seated, or 50 guests cocktail / stand-up*

Sit in the open-air amongst the citrus and herb gardens. Perfect to hire as a private space. Weather dependent.



### **CABANA**

*Up to 14 guests seated*

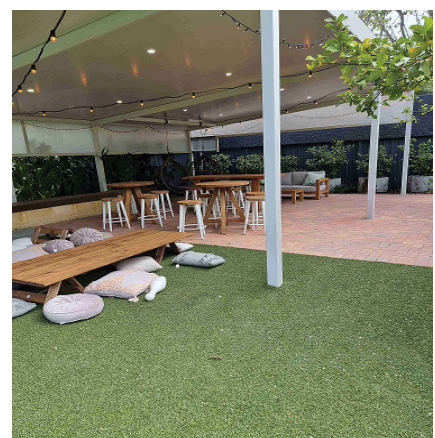
Our private dining room is tucked away overlooking the courtyard.



### **INSIDE**

*Up to 50 guests seated, or 80 guests cocktail / stand-up*

Stay cosy or cool inside our heritage dining room. The smaller room with fireplace can be used for up to 18 guests.



### **THE PARK**

*Up to 60 guests cocktail / stand-up*

This is our newest, largest and most private area. Equipped with high tables, hanging egg chairs, boho tables and a grassed area.



### **ENTIRE VENUE HIRE**

*Up to 120 guests*

You can hold your next function at Little Way, and have the whole venue to yourself. We also host weddings - both ceremonies and receptions.

## Little Way offers three styles of set menus:

### COURSE MENU

Set menu consisting of an entree and your selection of an individual meal for main and dessert.

### COCKTAIL MENU

Set menu consisting of a selection of canapes, including savoury and sweet sweet ones for dessert. flow of dishes.

### SHARED MENU

A more relaxed, feast-style menu to be shared amongst the table with a steady flow of dishes.

### BOHO PICNIC MENU

Picnic Shared Platters seated at Boho Tables in "The Park" Function Area

## AFTERNOON NIBBLES+DRINK \$42 P.P

*A glass of house bubbles, house white/red wine or tap beer (per guest).  
For Afternoon functions only (3.00pm to 5.30pm)*

Mushroom Arancini with Neapolitan Sauce & Grated Pecorino (v) (gf)

Bao Bun w Spicy Fried Chicken & Iceberg Lettuce w Sriracha Sauce (df)

Pea, Broad Bean & Halloumi Fritters w Sour Cream & Chives (veo) (gf) (dfo) (v)

Crispy Korean Savoury Pancakes w Squid, Fish, Spring Onion, Chilli (gf) (df)



## SHARED FOOD MENU \$50 P.P.

Grilled Baby Eggplant w Hummus Vegan Aioli, Dukkah (ve) (gf) (df) (v)

Mushroom Arancini with Neapolitan Sauce & Grated Pecorino (v) (gf)

Pea, Broad Bean & Halloumi Fritters w Sour Cream & Chives (veo) (gf) (dfo) (v)

Salt & Pepper Squid w Chilli, Spring Onion & Kewpie mayo (gf)(df)

Pan Fried Gnocchi w Handmade Artisan Pasta w Pumpkin Sauce, Spinach, Pine Nuts & Grated Pecorino Cheese (v) (n)

Slow Cooked Chicken Salad w Roast Pumpkin, Pomegranate, Cherry Tomatoes, Cous Cous, Mixed Leaves, Toasted Seeds + Tahini Yoghurt Dressing (gf) (veo) (dfo)

Rolled Linley Valley PorkBelly Porchetta w Heirloom Baby Carrots & Beetroot Puree (gf) (dfo)

GF - GLUTEN FREE

GFO - GLUTEN FREE OPTION

VE = VEGAN, VEO = VEGAN OPTION

V - VEGETARIAN, VO - VEGETARIAN OPTION

N - NUTS

ALL SET MENUS ARE SUBJECT TO CHANGE

## TWO COURSE MENU

\$45 P.P.

*Choose either Entree and Main, or Main and Dessert*

### Shared entree

Mushroom Arancini with Neapolitan Sauce & Grated Pecorino (v) (gf)

Pea, Broad Bean & Halloumi Fritters w Sour Cream & Chives (veo) (gf) (dfo) (v)

### Choice of main (or alternate drop if over 30 people)

Black Angus Beef Burger w Caramelised Onions, Mesclum, Tomato, Swiss Cheese, Artisan Pretzel Crust Bun, Tomato Relish, Aioli, + Skin On Manjimup Chips (gfo)

Pan Fried Gnocchi w Handmade Artisan Pasta w Pumpkin Sauce, Spinach, Pine Nuts & Grated Pecorino Cheese (v) (n)

Slow Cooked Chicken Salad w Roast Pumpkin, Pomegranate, Cherry Tomatoes, Cous Cous, Mixed Leaves, Toasted Seeds + Tahini Yoghurt Dressing (gfo) (veo) (dfo)

### Dessert (Alternate drop or choice of one)

Sticky Date Pudding w Butterscotch & Vanilla Gelato (v)

Molten Chocolate Cake w Mixed Berry Compote (gf) (v)

## THREE COURSE MENU

\$60 P.P.

### Shared starter

Antipasto Platter w Smokey Chorizo, Marinated Olives, Cheddar, Bocconcini Cheese, Hummus Dip & Charred Artisan Sourdough (gfo)

### Choice of main (or alternate drop if over 30 people)

Black Angus Beef Burger w Caramelised Onions, Mesclum, Tomato, Swiss Cheese, Artisan Pretzel Crust Bun, Tomato Relish, Aioli, + Skin On Manjimup Chips (gfo)

Pan Fried Gnocchi w Handmade Artisan Pasta w Pumpkin Sauce, Spinach, Pine Nuts & Grated Pecorino Cheese (v) (n)

Slow Cooked Chicken Salad w Roast Pumpkin, Pomegranate, Cherry Tomatoes, Cous Cous, Mixed Leaves, Toasted Seeds + Tahini Yoghurt Dressing (gfo) (veo) (dfo)

### Dessert (Alternate drop or choice of one)

Sticky Date Pudding w Butterscotch & Vanilla Gelato (v)

Molten Chocolate Cake w Mixed Berry Compote (gf) (v)



## FOUR COURSE MENU

\$70 P.P.

### Shared starter

Antipasto Platter w Smokey Chorizo, Marinated Olives, Cheddar, Bocconcini Cheese, Hummus Dip & Charred Artisan Sourdough (gfo)

### Choice of main (or alternate drop if over 30 people)

Rolled Linley Valley PorkBelly Porchetta w Heirloom Baby Carrots & Beetroot Puree (gf) (dfo)

Cone Bay Barramundi Yellow Curry w Asian Greens, Jasmine Rice & Crispy Eschalots (gf) (df)

Pan Fried Gnocchi w Handmade Artisan Pasta w Pumpkin Sauce, Spinach, Pine Nuts & Grated Pecorino Cheese (v) (n)

Slow Cooked Chicken Salad w Roast Pumpkin, Pomegranate, Cherry Tomatoes, Cous Cous, Mixed Leaves, Toasted Seeds + Tahini Yoghurt Dressing (gfo) (veo) (dfo)

### Shared Sides

Grilled New Season Vegetables w Salsa Verde (ve) (gf) (df)

Green Leaf Mixed Salad w Apple Cider Vinaigrette (ve) (gf) (df)

### Dessert (Alternate drop or choice of one)

Sticky Date Pudding w Butterscotch & Vanilla Gelato (v)

Molten Chocolate Cake w Mixed Berry Compote (gf) (v)

## COCKTAIL SET MENU

\$49 P.P.

Pork & Fennel Sausage Rolls w Ketchup (dfo)

Mushroom Arancini w Neapolitan Sauce (v) (gf)

Pea & Halloumi Fritters (dfo) (gf) (veo)

Caramelised Onion, Pumpkin & Goat Cheese Tart (gf) (v)

Black Angus Beef Slider, Cheese, Tomato Relish (gfo)

Fried Chicken Bites w Charcol Brioche (gfo)

Fruit Tart w Mixed Berries (gf)

Cashew & Salted Caramel Finger (n)



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ALL SET MENUS ARE SUBJECT TO CHANGE



## CANAPE MENU

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Prices are listed per item

### \$6.00 EACH

Pork & Fennel Sausage Rolls w Ketchup (dfo)

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Mushroom Arancini w Neapolitan Sauce (v) (gf)

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Pea & Halloumi Fritters (dfo) (gf) (veo)

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Grilled Baby Eggplant w Hummus, Vegan Aioli, Dukkah (ve) (gf) (n) (df)

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Tomato, Onion & Basil Bruschetta (v) (gfo) (ve)

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Caramelised Onion, Pumpkin & Goat Cheese Tart (gf) (v)

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Pepperoni Pizzette

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Fried Chicken Bites w Charcol Brioche

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Baguette w Hummus (gfo) (v)

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*Minimum order of 15 pieces per item*

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### MORE SUBSTANTIAL

### \$8.50 EACH

Black Angus Beef Slider, Cheese, Tomato Relish (gfo)

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Rolled Pork Belly Porchetta (dfo) (gf)

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Crispy Korean Savoury Pancake (gf) (df)

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Pan Fried Gnocchi w Pumpkin Sauce (v) (n)

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Traditional Fish & Chips w Tartare & Lemon

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Bao Buns w Spicy Fried Chicken, Iceberg Lettuce and Sriracha Sauce(df)

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Salt & Pepper Squid w Chilli, Kewpie Mayo (gf)

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*Minimum order of 15 pieces per item*

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### MINI DESSERTS

### \$4.5 EACH

French Macarons (n)

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Fruit Tart w Mixed Berries (gf)

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Cashew & Salted Caramel Finger (n)

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Tiramisu Slice (n)

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Mini Mixed Berry Donut (v)

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Choc Cheesecake Keto Slice (gf) (n)

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*Minimum order of 15 pieces per canape item*

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## BREAKFAST COURSE MENU \$35 P.P.

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Assortment of Sweet & Savoury Muffins,  
Croissants + Preserves (n)

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A Hot Coffee or Tea (per guest)

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### Choice of main

Homemade Granola w Coconut Yoghurt &  
Seasonal Fruits (ve) (df) (v)

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Eggs Benedict w Grilled Speck Bacon,  
Poached Eggs, Baby Spinach, Buttered Artisan  
Sourdough & Sauce Hollandaise (gfo)

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Free Range Eggs on Artisan Sourdough  
(poached, scrambled or fried) (gfo)

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Avocado Smash w Cherry Grape Tomatoes,  
Red Onion, Mozzarella, Balsamic Glaze &  
Everything Seasoning on Artisan Sourdough  
(gfo) (veo) (dfo) (v)

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Banoffee Buttermilk Pancakes w Sliced  
Banana, Toffee Sauce, Whipped Cream & Sable  
Crumb (v)

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# Please note, breakfast bookings can occupy the  
function space up until 11.30am (lunch booking  
commence from 11.30am)

# Weekend group breakfast bookings are limited to  
30 people on the Breakfast Course menu. Groups  
larger than 30 people are placed on the Breakfast  
Canape Set Menu.

## BREAKFAST CANAPE SET MENU \$35 P.P.

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Mini Crossant w Butter & Preserves (v)

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Caramelised Onion, Pumpkin & Goat Cheese  
Tart (gf) (v)

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Mini Avo Smash w Cherry Grape Tomatoes, Red  
Onion, Mozzarella (veo) (dfo) (gfo) (v)

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Brekky Slider w Bacon, Eggs, BBQ sauce (gfo)

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Mini Banoffee Buttermilk Pancakes Bites w  
Sliced Banana, Toffee Sauce & Cream (v)

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Croque Monsieur w Bachamel & Cheese

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## BREAKFAST CANAPE MENU

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Prices are listed per item

### \$6 EACH

Brekkie Pizza Bite w Bacon, Cherry Tomato, &  
Cheese

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Caramelised Onion, Pumpkin & Goat Cheese  
Tart (gf) (v)

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### MORE SUBSTANTIAL

### \$7 EACH

Mini Avo Smash w Cherry Grape Tomatoes,  
Red Onion, Mozzarella (veo) (dfo) (gfo) (v)

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Mini Banoffee Buttermilk Pancakes Bites w  
Sliced Banana, Toffee Sauce & Cream (v)

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Croque Monsieur w Bechamel & Cheese

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Brekky Slider w Bacon, Eggs, BBQ sauce (gfo)

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### SWEET

### \$5 EACH

Mini Crossant w Butter & Preserves

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## DRINK MENUS

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We can arrange bar tabs or create specific drink  
menus for your event. We are fully licensed with  
an extensive range of cocktails, wines, sparklings,  
spirits, bottled and tap beers. See our Drinks Menu  
for the full range.





## BOHO PICNIC BRUNCH SET MENU

### \$40 P.P.

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Price includes the hire of Boho tables in "The Park" function space (Weather dependent).

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Includes a hot coffee or tea per person

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### Picnic Brunch Set Menu

Banoffee Buttermilk Pancakes w Sliced Banana, Toffee Sauce & Whipped Cream (v); Charred Artisan Sourdough, Bacon, Eggs 3 Ways, Avocado, Hash Brown, Cherry Tomatoes, Mushrooms, and Spinach. (gfo) (n)

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# Minimum of 6 people required.

# Option to have Little Way decorate the table(s) from \$10 per person.

## BOHO PICNIC PLATTER MENU

### \$50 P.P.

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Price includes the hire of Boho tables in "The Park" function space (Weather dependent).

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### Picnic Platter Set Menu

Selection of Crusty Charred Sourdough & Turkish Bread, Chargrilled Chorizo, Marinated Olives, Tomato Brushetta, Hummus, Cheddar, Bocconcini Cheese and Grilled Haloumi

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# Minimum of 6 people required.

# Option to have Little Way decorate the table(s) from \$10 per person.



## HIRE ME FOR YOUR FUNCTION

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### **How about a private mobile bar with your very own dedicated bartender?**

This cool little bar cart can be wheeled to your function in any space within Little Way for a hire fee of \$95 per hour (plus the standard price for any drink purchases). The hire fee includes your own dedicated bar tender.

### **Need a PA system for speeches?**

No need to fork out big bucks and go to the hassle of picking up, setting up then dropping back a PA system.. We have you covered for a quality PA system at only \$120 per function. The PA system includes 2 x microphones as well as an amplifier/speaker.

### **A little something to spruce up your function?**

Need some truly photo-worthy personalised signage to compliment your function setup? Some trendy vases, table clothes, wooden bowls, plinth to display your cake or even dried flower arrangements? See our Decoration Services & Function Hire Equipment Pack online or speak with one of our function managers.

## DECORATE YOUR TABLE IN A LITTLE WAY

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We take all the stress out of organising decorations with standard packages that are fully sorted by our staff. Just rock up to your function and when you are finished, stroll on out without a worry in the world. We supply, set up and pack away all the decorations for your function at Little Way. It costs from \$10 per person for this hefty convenience. Add on personalised signs, plinth, tableclothes, vases, placemats, wooden bowls and so on to further jazz it up. See our Function Decoration Services & Hire Pack online for detailed information.

Alternatively, you can choose to decorate yourself or outsource decorating to an external vendor. See our instagram page @littlewaynedlands for heaps of great creations from past functions.



## DECORATIONS

You are welcome to bring in your own fresh flowers, balloons and decorations for your table(s). Please let us know what decorations you have in mind and we can assist with access times. We do not allow confetti and any candles must be contained within vessels.

## MUSIC & SOUND EQUIPMENT

Please speak with our Functions Coordinator. Noise restrictions apply to all outside areas.

## FINAL NUMBERS & MENU

To assist us in making your event run smoothly, all menu choices and an approximation of numbers are required at least 14 days prior to the function date. Guaranteed numbers will be required 3 days before the function date in writing.

Any reduction in numbers with less than 24 hours notice, or any no shows on the day, will be charged.

Should the numbers increase, we will endeavor to accommodate you, however a full payment of additional costs must be made on the day of the function.

## FINAL PAYMENTS & MINIMUM SPENDS

In the case of a minimum spend being applicable for a function, that amount is payable at least 1 week before the function date. Any outstanding balance in excess of the minimum spend, is payable on the day.

In the event that a customer who previously committed to a minimum spend decides that they no longer wants to commit to the minimum spend, at least 14 days notice prior to the function date is required. The minimum spend obligation cannot be cancelled within 14 days of the function date.

In the case of no minimum spend being applicable, the amount due for the set menu and any pre-ordered food is required upfront before the function starts. Payment for all other food and drinks consumed by function guests are required on the day of the function. Split billing is not allowed unless prior written approval has been obtained from the function manager. We accept MasterCard, Visa and AMEX. A surcharge applies to credit card payments (Mastercard/Visa 0.7%, AMEX 1.6%).

If the final payment is not met on the day of the function, Little Way reserves the right to deduct the

balance from the credit card information supplied.

## CANCELLATIONS

All cancellations must be made in writing. If cancellation occurs within 14 days of the function date, the deposit will be forfeited.

## BYO

BYO of any drinks (including alcohol) or food is not permitted. The exception is that we allow one large cake for your celebration. The cakeage fee is \$1.5 per person if you plate the cake yourself or \$3 per person if our chefs cut and plate your cake.

## MENU CHANGES - PRICE, SEASONAL AND DIETARY

The price of all set menus is subject to change. The menu provided is subject to seasonal changes and product availability. Wherever possible, Little Way will endeavour to meet your requests. If you or your guests have special dietary requirements, please inform us well in advance. We cannot guarantee that we can cater for all dietary requirements. Traces of nuts or other food allergens may be present.

## RESPONSIBLE SERVICE OF ALCOHOL

Clients are to be responsible and assist with ensuring the orderly behavior of their guests during an event. Responsible service of alcohol and related laws will be enforced during the function.

## SECURITY

It is a client's responsibility to secure their personal belongings and equipment for the duration of the function. Customers will be liable for any damaged caused to the venue by themselves or their guests.

## GOODS & SERVICES TAX (GST)

All prices are inclusive of goods and services tax.

## WEATHER RISK

The outside areas (including the Courtyard, Citrus Garden and The Park) may be subject to weather, whether it be rain or cold/hot conditions. While Little Way will make every effort to move customers to an inside area in the case of adverse weather